

## IN THE CLAIMS

Please amend and add new claims as follows:

1. (Original) An edible confectionery product comprising:  
a base unit formed of a first confectionery having a bottom wall and between five to twelve sides and defining a cavity therein, with at least some of the sides forming an angle of less than 90° with respect to the bottom wall; and  
a center inclusion formed of a second confectionery, the inclusion located in the cavity and being at least partially imbedded therein, wherein the first confectionery is different from the second confectionery.
2. (Currently Amended) ~~The edible confectionery product of claim 1, An~~  
edible confectionery product comprising:  
a base unit having a top and a center, and being formed of a first confectionery  
having a bottom wall and between five to twelve sides and defining a cavity therein, with at  
least some of the sides forming an angle of less than 90° with respect to the bottom wall; and  
a center inclusion having a top and being formed of a second confectionery,  
the inclusion located in the cavity and being at least partially embedded therein, wherein the  
first confectionery is different from the second confectionery, wherein at the distance between  
the center of the base unit to a side is about 1 cm to about 3.5 cm, the base unit has a height  
of about 0.5 cm to about 2 cm, and the angled base unit sides are angled at about 5 degrees to  
about 15 degrees from perpendicular to the bottom wall;  
wherein the height of the center inclusion is about 0.5 cm to about 2.5 cm with  
the center inclusion having a diameter of at least about 1 cm as seen from a top view; and  
wherein the top of the center inclusion is about 0.2 cm to about 1.5 cm above  
the top of the base unit, and the center inclusion is at least about 0.3 cm in from any side of  
the base unit.
3. (Original) The edible confectionery product of claim 2, wherein the  
distance between the center of the base unit to a side, as viewed from above, is about 1.5 cm  
to about 2.5 cm; the height of the base unit is about 0.8 cm to about 1.4 cm; a plurality of the  
base unit sides are angled about 7 degrees to about 11 degrees from perpendicular; the height  
of the center inclusion is about 1 cm to about 2 cm; the top of the center inclusion is about 0.3

cm to about 0.8 cm above the top of the base unit; and the center inclusion is at least 0.4 cm in from the outermost portion of any side of the base unit.

4. (Original) The edible confectionery product of claim 2, wherein the distance between the center of the base unit to each side, as viewed from above, is about 1.8 cm to about 2.1 cm; the height of the base unit is about 1 cm to about 1.3 cm; the height of the center inclusion is about 1.3 cm to about 1.7 cm; the top of the center inclusion is about 0.5 cm to about 0.7 cm above the top of the base unit; the diameter of the center inclusion as seen from a top view is at least about 1.5 cm; and the center inclusion is at least 0.5 cm in from the outermost portion of any side of the base unit.

5. (Original) The edible confectionery product of claim 1, wherein the base unit has six, eight, or ten sides, and the center inclusion has a rounded top with a radius of curvature of about 1 cm to about 4 cm.

6. (Original) The edible confectionery product of claim 1, wherein the base unit has six, eight, or ten sides, and at least half of the sides are angled inwardly to assist in retaining the inclusion in the cavity, wherein the angles between adjacent sides are substantially equal, and the center inclusion has a rounded top with a radius of curvature of about 1 cm to about 4 cm.

7. (Original) The edible confectionery product of claim 1, wherein at least one of the first or second confectionery comprises chocolate, flavored gelatin, a cookie, a layered wafer, ice cream, caramel, or a combination thereof.

8. (Original) The edible confectionery product of claim 1, wherein the first confectionery comprises chocolate, and wherein the second confectionery comprises a baked product.

9. (Original) The edible confectionery product of claim 1, wherein the first confectionery comprises chocolate and one or more of rice puffs, cookie bits, toffee, ground nuts, fruit, or a grain-based cereal product, wherein the rice puffs, cookie bits, toffee, ground nuts, or fruit are sized at about 800 counts to about 6000 counts per pound.

10. (Original) The edible confectionery product of claim 1, wherein the first confectionery comprises chocolate and the second confectionery comprises a peanut-based confectionery, a caramel-based confectionery, a nutty confectionery, a coconut-based confectionery, a chocolate-based confectionery, a gelatin gummie, a sugar panned sphere, a fudge, a fondant, a taffy, a nougat, or a combination thereof.

11. (Original) The edible confectionery product of claim 1, wherein the second confectionery comprises at least 50% by volume of a plurality of rice puffs, nuts, or a combination thereof.

12. (Original) The edible confectionery product of claim 1, wherein the center inclusion comprises a homogeneous body with a diameter of about 1 cm to about 2 cm and weighs about 20 counts to about 400 counts per pound.

13. (Original) The edible confectionery product of claim 1, wherein the center inclusion comprises a puffed rice ball or disk with a diameter of about 1.3 cm to about 2 cm.

14. (Original) The edible confectionery product of claim 1, comprising 2 to 6 base units each having a center inclusion, the individual base units being connected on at least one side to another base unit, wherein the connection is shearable between base units to separate the base units for consumption.

15. (Original) The edible confectionery product of claim 14, wherein the side that is connected to the side of another base unit is longer than the sides immediately adjacent thereto.

16. (Original) The edible confectionery product of claim 14, wherein the number of base units is 3 or 4, and at least one center inclusion is formed of different confectionery than the other center inclusions.

17. (Original) A process of making edible confectionery products having at least two different textures, which comprises:

providing a mold with a bottom wall and a plurality of convex downward-facing cavities sized and adapted to accept center inclusions and with a five to twelve sided geometric cavity disposed above each downward-facing convex cavity, with at least some of the sides of the cavity forming an angle of less than 90° with respect to the bottom wall;

providing at least a portion of first moldable confectionery in the convex cavities;

placing a center inclusion formed of a second confectionery which is different than the first confectionery into each of the convex cavities,

adding the remainder of the first confectionery into the convex cavities around the center inclusion; and

cooling the product and removing the product from the mold, wherein the product has angled sides made of the first confectionery which assist in retaining the center inclusion in the confectionery products.

18. (Currently Amended) ~~The process of claim 17~~ A process of making edible confectionery products having at least two different textures, which comprises:

providing a mold with a bottom wall and a plurality of convex downward-facing cavities sized and adapted to accept center inclusions and with a five to twelve sided geometric cavity having a center and a height, and being disposed above each downward-facing convex cavity, with at least some of the sides of the cavity forming an angle of less than 90° with respect to the bottom wall;

providing at least a portion of first moldable confectionery in the convex cavities;

placing a center inclusion having a height and a diameter, and being formed of a second confectionery which is different than the first confectionery, into each of the convex cavities,

adding the remainder of the first confectionery into the convex cavities around the center inclusion; and

cooling the product and removing the product from the mold, wherein the product has angled sides made of the first confectionery which assist in retaining the center inclusion in the confectionery products, wherein at the distance between the center of the geometric cavity to a side of the geometric cavity is about 1 cm to about 3.5 cm; the height of the geometric cavity is about 0.5 cm to about 2 cm; the sides of the geometric cavity are at least 0.3 cm out from the side of the convex cavity; a plurality of the sides of the geometric

cavity are angled about 5 degrees to about 15 degrees from perpendicular; and the bottom of each convex cavity is about 0.2 cm to about 1.5 cm below the geometric cavity; and wherein the height of the center inclusion is about 0.5 cm to about 2.5 cm and the diameter of the center inclusion is at least about 1 cm.

19. (Original) The process of claim 17, wherein a portion of the first confectionery is added to the mold and is cooled prior to adding the center inclusion and the remaining first confectionery.

20. (Original) The process of claim 17, wherein a portion of the first confectionery and the center inclusion are added to the mold and cooled prior to adding the remaining first confectionery.

21. (New) The process of claim 17, wherein the center inclusions are placed into respective cavities in a manner such that the center inclusions are visible.

22. (New) The process of claim 17, wherein the center inclusions are placed into respective cavities and then are coated with a confectionery so that the center inclusions are not visible.

23. (New) The edible confectionery product of claim 1, wherein the center inclusion comprises a single homogeneous body.

24. (New) The edible confectionery product of claim 1, wherein the center inclusion is visible.

25. (New) The edible confectionery product of claim 1, wherein the center inclusion is coated with a confectionery so that it is not visible.